

wine

WHITE



SAUVIGNON BLANC

Southern Right Walker, S. Africa	10	38
Jacques Dumont Tourain, FR	12	46
Drylands Marlborough, NZ	14	54

PINOT GRIS / GRIGIO

Ca' Montini Trentino Alto-Adige, IT	10	38
Leon Bayer Alsace, FR	12	46

CHARDONNAY

Talmard Macon, FR	12	46
Sonoma Cutrer Sonoma, CA	14	54
Force & Grace Carneros, CA	16	62

UNIQUE WHITES

Crios Torrontes Mendoza, AR	10	38
Gerard Bertrand Gris Blanc Languedoc, FR	12	46
Abadia de San Campo Albarino Rias Baixa, SP	13	50

ROSÉ

Four Graces Dundee, OR	11	42
Mr. Pink Columbia Valley, WA	13	50
Fleurs de Prairie Languedoc, FR	15	58

cocktails

SIGNATURE

LA ISLA BONITA

Jalapeno Infused Mezcal - Pineapple Juice - Passion Fruit Puree - Lime

15

NECTARIOUS B.I.G

Volcan Blanco - Passion Tea - Lime - Agave - Hibiscus Tea Leaves

14

ISLAND PICNIC

Pineapple Infused Vodka - Lime - Sparkling Rosé

13

ROSY CHEEKS

Gin - Guava Puree - Lemon - Simple Syrup - Egg White

15

SMOKIN' MIRROR

Silver Tequila - Acid Adjusted Orange - Piloncillo Y Canela - Mezcal Float Torched Herb

14

HEART IN A SLING

Coconut Washed Rum - Simple - Lime - Home Spun Pineapple Cordial

12

CHAMPAGNE PROBLEMS

Straight Kentucky Bourbon - Champagne Acid - Demerara - Orange Creole Bitters

13

LAVENDER BLUES

Ford's Gin - Italicus Bergamot Liqueur - Lime / Lemon Lavender Honey Syrup Muddled Blueberry - Soda

14

CHERRY CRUSTA

Straight Kentucky Bourbon - Orange Tea-infused Ruby Port - Lemon Luxardo Cherry Syrup

12

MONEY CAT

Sous Vide Shishito Pepper Infused Suntori Toki - Lime - Cocchi American - Ginger

16

FROZYAY

FROZÉ

Rose - Orange Curacao - Pineapple - Lime

11

FROZEN PALOMA

Tres Agaves Blanco - Grapefruit - Agave - Lime

11

RED



PINOT NOIR

Poppy, CA	10	38
Inscription Willamette, OR	14	54
Moillard Bourgogne, FR	16	62

RED BLENDS

La Solitude (Grenache/Syrah/Mourvedre) Cote Du Rhone, FR	12	46
Niner (Cab Franc/Cab/Malbec/Grenache/Petite Ver/Merlot) Paso Robles, CA	15	58
The Walking Fool by Caymus (Zinfandel/Petite Sirah), CA	18	70

CABERNET

Charles & Charles Columbia Valley, WA	10	38
DAOU Paso Robles, CA	15	58
Silver Ghost Napa, CA	18	70

UNIQUE REDS

Amalaya Salta, AR	9	34
Shatter Grenache Languedoc, FR	12	46
Domaine Des Marrans Gamay Beaujolais-Villages, FR	13	50

BUBBLY

Amore di Amanti Prosecco, IT	10	38
Turbulent Brut Rose Côte du Forez, FR	14	54
Bluebird Cuvee Brut Willamette, OR	16	62
Noughty Non-Alcoholic Sparkling Rosé (Organic + Vegan), GER	12	46

MARTINIS

THE DIRTY

Grey Goose Vodka - Olive Juice - Chilled

14

THE ALL NIGHTER

Belvedere Organic - Borghetti Coffee Liqueur - Cold Brew Coffee Simple Syrup - Espresso Beans

14

THE SWEET & SASSY

Hanson Meyer Lemon Vodka - Raspberry - Lemon - Pierre Ferrand Dry Curacao Orgeat - Orange Bitters

14

MOCKTAILS

PALOMA SCHMALOMA

Grapefruit - Lemon - Simple - Soda

7

WATERMELON COOLER

Watermelon - Lime - Ginger - Mint

7

STRAWBERRY IN YOUR FACE

Pink Strawberries - Basil - Lime - Agave

7

beer

Montucky Cold Snack Lager

4

St. Arnold Fancy Lawnmower Kolsch

5

Kingsville Hefeweizen

6

Austin Eastciders Cider Dry Cider

6

Lone Pint Yellow Rose IPA

8

Stella Artois Pilsner

6

Pacifico Lager

5

Modelo Especial Lager

6

Selection of Domestic Lagers

4

High Noon Seltzer Grapefruit

5

lunch

INTRO

TEMPURA FRIED ASPARAGUS	12
Tempura Fried Asparagus - Meyer Lemon Aioli - Maldon Sea Salt - Citrus zest	
WHIPPED GOAT	12
Goat Cheese - Roasted Garlic EVOO - Pumpkin Seed - Roasted Red Peppers - Shishito - Texas Gremolata - House Made Naan	
CHARCUTERIE	24
Selection of Cured Meats - Cheeses - Grain Mustard - Pickled Farm Vegetables - Local Preserves - Seasonal Texas Fruit - Grilled Sourdough	
AHI TUNA 'POKE ^{GF}	22
Avocado - Sweet Sesame Vin - Togarashi - Rice Cracker	
TZATZIKI CHICKEN MEATBALLS	12
House Marinara - Crumbled Feta - Dill - Calabrian Garlic Oil - Grilled Sourdough	
BLISTERED SHISHITO ^{GF} ^V	8
Gochujang Butter - Lime Zest - Sea Salt - Charred Lime	
ROASTED CAULIFLOWER	9
Lemon Pepper - Gremolata - Black Pepper Ranch	
P.E.I. MUSSELS	16
White Wine - Garlic - Shallot - Butter - Herbs - Grilled Baguette	
FRITTO MISTO ^{GF}	17
Crispy Calamari - Bay Scallop - Sea Bass - Feta - Shishitos - Roasted Peppadew Peppers - Spicy Marinara	



BUBBLES & FRITES

36

Bottle of Jenn's Favorite Bubbles + Big Bowl of Fries to Share!

GREENS + BOWLS

Add Chicken 8 - Add Salmon 12

ROTATING PROTEIN BOWL	14
Grains / Rice - Broccolini - Carrot - Peppers - Avocado Choice of Protein - Shrimp 12 Beef Tenderloin 10 Salmon 12	
SIMPLY A SALAD ^{GF} ^V	8
Chef's Mixed Greens - Manchego - Pickled Onions - Marinated Cherry Tomatoes - Champagne Vin	
SUMMER CAESAR	17
Chicken Breast - Brussels - Lacinato Kale - Manchego - Garlic Butter Croutons - Toasted Marcona Almonds - Caesar Vin - Served Warm	
WEDGELESS STEAK SALAD ^{GF}	19
Chef's Cut - Chef's Mixed Greens - Bleu Cheese - Shaved Carrots - Purple Onions - Marinated Cherry Tomatoes - Grilled Shishitos - Lardon Bleu Cheese Vin	
NAPA FRIED CHICKEN SALAD	18
Crispy Fried Chicken - Napa Cabbage - Shaved Broccoli - Kale - Heirloom Baby Tomatoes - Aged Cheddar - Spiced Cashews - Avocado Ranch Dressing	

sides

Mac N Cheese + Chive + Lardon 9	Yukon Gold Smash 7
Butter Braised Carrots 7	Hot Honey Brussels + Lardon 9
Garlic Broccolini 7	String Fries 5

SANDWICHES

All Sandwiches paired with Shoestring Fries or a Simple Salad

^{GF} Sub Gluten Free Bread upon request +3

PORK SCHNITZEL	16
Lightly Breaded Pork Cutlet - Spicy Romesco - Arugula - Meyer Lemon Vin - Black Pepper Aioli - Rosemary Focaccia	
SOUTHERN CHIQUE	15
Crisp Brined Chicken - Tri-Color Carrot Slaw - Remoulade - Brioche Bun	
2X BURGER	17
Smash Patties - American Cheese - Bacon - Tomato Jam - Caramelized Onions - Pickles - Worcestershire Aioli - Brioche Bun	
THE STEAK SANDWICH	19
Tenderloin - Aged White Cheddar - Caramelized Onions - Chef's Mixed Greens Garlic-Pepper Aioli - Hoagie	
NOT SO FRENCH DIP	18
Braised Wagyu Short Rib - Aged White Cheddar - Grain Mustard Aioli - Grilled Sourdough - Dipping Au Jus	
HIGHLAND VILLAGE HIPPIE ^V	15
Alfalfa Sprouts - Wild Arugula - Avocado - Tomato - Cucumber - Herbed Goat Cheese - Pickled Onions, Lemon - Dill Aioli - Hippie Bread	

MAINS

CHEF'S CUT & FRITES ^{GF}	MP
Rotating Cut - Matre D Butter - Chimichurri - Shoestring Fries	
BAY OF FUNDY SALMON ^{GF}	29
Dill Marinated Salmon - Smashed Fingerling Potatoes - Garlic Broccolini	
BISON BOLOGNESE	28
Linguini - Ground Bison Marinara - Wild Mushrooms - Parmesan	
TOGARASHI TUNA ^{GF}	34
Seared Ahi Tuna - Bok Choy - Avocado - Edamame - Fresno - Jasmine Rice - Sweet Chili - Sesame Vin	
SHRIMP RIGATONI	31
Rigatoni - Jumbo Shrimp - Crispy Capers - Cherry Tomatoes - Spicy Tomato Butter	
JUMBO LUMP CRAB CAKE	21
Tomato Remoulade - Roasted Asparagus - Garlic Broccolini - Lemon Zest	
SKINNY TUSCAN ^{GF}	19
Angel Hair - Roasted Garlic - Peppadew Peppers - Capers - Artichokes - Lemon Zest - Ricotta Salata	
CHICKEN AND MUSHROOM FARFALLE	24
Grilled Breast - Herb Roasted Mushrooms - Farfalle Pasta - Mornay Cream Sauce	

^{GF} Gluten Free ^V Vegetarian

*Please be mindful that consuming raw or undercooked meats of any kind may increase your risk of food illness.